



# Tray Bake Chicken, Potato & Rocket with Garlic Yoghurt

## Ingredients

Serves 4 - 6

- 1.2kg (approx 8) chicken thigh cutlets (skin on)
- 500g baby potatoes cut into 1cm slices
- 2 tsp salt
- Pepper to taste
- 3 tbsp Sriracha sauce
- 1 tsp cumin
- 5 tbsp olive oil
- 2 x leeks (white and pale green parts only) halved lengthwise and thinly sliced
- ½ tsp lemon zest
- 2 x handfuls baby rocket
- Chopped dill
- Lemon juice

## Yoghurt Sauce

- ½ cup greek natural yoghurt
- ½ tsp lemon zest
- 1 tbsp olive oil
- ½ - 1 tsp salt flakes (to taste)
- 1 tbsp chopped dill

## Method

- Combine chicken and potatoes in a large bowl. Season with salt and pepper. In a small bowl, whisk together harissa, cumin and 4 x tbsp olive oil. Pour over chicken and potatoes and toss to combine. Let stand at room temperature for 30 minutes, or up to 8 hours in the refrigerator.
- Meanwhile, in a medium bowl, combine leeks, lemon zest, a pinch of salt and the remaining 1 x tablespoon oil.
- Heat oven to 200 degrees fan forced. Arrange chicken and potatoes on a large rimmed baking sheet in a single layer. Roast 15 minutes. Toss potatoes lightly. Scatter leeks over pan. Roast until chicken and potatoes are cooked through and everything is golden and slightly crisped, 30 - 40 minutes longer. If at 30 minutes the leeks are browning too much and chicken and potatoes require further cooking, cover the dish with foil.
- While chicken cooks, place yogurt in a small bowl, then grate garlic clove over the bowl and mix in lemon zest and olive oil, adding salt to taste. Lastly add the chopped dill.
- To serve, scatter the rocket and dill over the chicken mixture. Drizzle with oil and lemon juice and serve with garlic yoghurt on the side.